

# Tristin Pacocha

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## PROFILE

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Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

## EMPLOYMENT HISTORY

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### **Pastry Chef** — Erdman Inc (May 2018 - Nov 2019)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 200 guests with 95%+ client satisfaction.
- Maintained food cost under 34% with vendor negotiations and waste controls.

### **Line Cook** — Collins, Larson and Wilderman (Oct 2022 - Jan 2024)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 209 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

### **Executive Chef** — Champlin Inc (Nov 2018 - Jun 2020)

- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.

## TECHNICAL SKILLS

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### **Cuisine Styles**

Asian Fusion • Pastry

### **Kitchen Skills**

Baking • Butchery • Cost Control • Plating

### **Operations**

Supplier Negotiation • HACCP • Event Planning

### **Soft Skills**

Training • Team Leadership • Time Management

## EDUCATION

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Diploma in Culinary Arts, Bahringer - Leffler College (2016)

## PROJECTS

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**vehemens aiunt absque** - Polarised sustainable firmware

## CERTIFICATIONS

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- Certified Sommelier (optional)
- HACCP Level 3